

AMENDMENTS TO THE CLAIMS

1. (Original) A body taste improver comprising a long-chain highly unsaturated fatty acid and/or an ester thereof as a main component and a body taste-increasing component.
2. (Original) A body taste improver according to Claim 1, wherein the body taste-increasing component is α -tocopherol and/or an iron component.
3. (Original) A body taste improver according to Claim 2, comprising α -tocopherol in an amount of 50 ~ 15,000 ppm.
4. (Original) A body taste improver according to Claim 2, wherein an α -tocopherol content is 50% or more of a total tocopherol.
5. (Original) A body taste improver according to Claim 2, comprising the iron component in an amount of 0.5~100 ppm as of Fe.
6. (Currently amended) A body taste improver according to ~~any one of Claims 1-5~~ Claim 1, wherein the long-chain highly unsaturated fatty acid is an n-6 long-chain highly unsaturated fatty acid.
7. (Original) A body taste improver according to Claim 6, wherein the long-chain highly unsaturated fatty acid is arachidonic acid.
8. (Original) A body taste improver according to Claim 7, wherein the arachidonic acid is derived from a microorganism.
9. (Original) A method for increasing the effect of a body taste improver comprising a long-chain highly unsaturated fatty acid and/or an ester thereof, comprising adding a body taste-increasing component to the body taste improver.

10. (Currently amended) A method according to ~~Claim 40~~ Claim 9, wherein the body taste-increasing component is α -tocopherol and/or an iron component.
11. (Original) A body taste improver comprising a long-chain highly unsaturated fatty acid and/or an ester thereof derived from vegetable oil selected from the group consisting of borage oil, evening primrose oil, rose hip oil and Ribes Nigrum oil.
12. (Original) A body taste improver according to Claim 11, which is the body taste improver comprising the long-chain highly unsaturated fatty acid and/or the ester thereof derived from borage oil.
13. (Currently amended) A vegetable fat and oil composition comprising the body taste improver of Claim 11 ~~or 12~~.
14. (Original) A vegetable fat and oil composition according to Claim 13, wherein an α -linolenic acid content is 5% or less.
15. (Currently amended) A vegetable fat and oil composition according to Claim 13 ~~or 14~~, wherein an oleic acid content is 20~86%, and /or a linoleic acid content is 3~25%.
16. (Original) A vegetable fat and oil composition comprising a long-chain highly unsaturated fatty acid and/or an ester thereof, wherein an α -linolenic acid content is 5% or less.
17. (Original) A vegetable fat and oil composition according to Claim 16, wherein a content of the long-chain highly unsaturated fatty acid and/or the ester thereof is 10~100,000 ppm as of the long-chain highly unsaturated fatty acid.

18. (Currently amended) A vegetable fat and oil composition according to Claim 16 or 17, wherein an oleic acid content is 20~86%, and /or a linoleic acid content is 3~25%.
19. (Currently amended) A vegetable fat and oil composition according to ~~any one of Claims 16~18~~ Claim 16, wherein the long-chain highly unsaturated fatty acid is an n-6 long-chain highly unsaturated fatty acid.
20. (Original) A vegetable fat and oil composition according to Claim 19, wherein the long-chain highly unsaturated fatty acid is arachidonic acid.
21. (Original) A vegetable fat and oil composition according to Claim 20, wherein the arachidonic acid is derived from a microorganism.
22. (Currently amended) A food having an improved body taste, comprising the body taste improver according to ~~any one of Claims 1~8, 11 and 12~~ Claim 1,9 or 11, or the vegetable fat and oil composition according to ~~any one of Claims 13~24~~ Claim 13 or 16.
23. (Currently amended) A method for improving body taste of a food, comprising adding the body taste improver according to ~~any one of Claims 1~8, 11 and 12~~ Claim 1,9 or 11, or the vegetable fat and oil composition according to ~~any one of Claims 13~24~~ Claim 13 or 16 to the food.
24. (Original) A method for improving body taste of a food, comprising separately adding a long-chain highly unsaturated fatty acid and/or an ester thereof, and a body taste-increasing component to the food.